

# WELCOME TO VAN DER VALK HOTEL VOLENDAM! MAKE YOURSELF AT HOME.



Just a short distance from the vibrant capital city of Amsterdam lies the beloved, quintessentially Dutch town of Volendam. In the heart of this region, on April 21st, 1973, the doors of the hotel in Katwoude were opened by the Van der Valk family. Years later, we—Jan and Mireille, fourth-generation Van der Valk—had the honour of taking over the management. With pride, we've transformed the building blocks of our family legacy into a renewed, warm, luxurious, comfortable, and sustainable hotel.

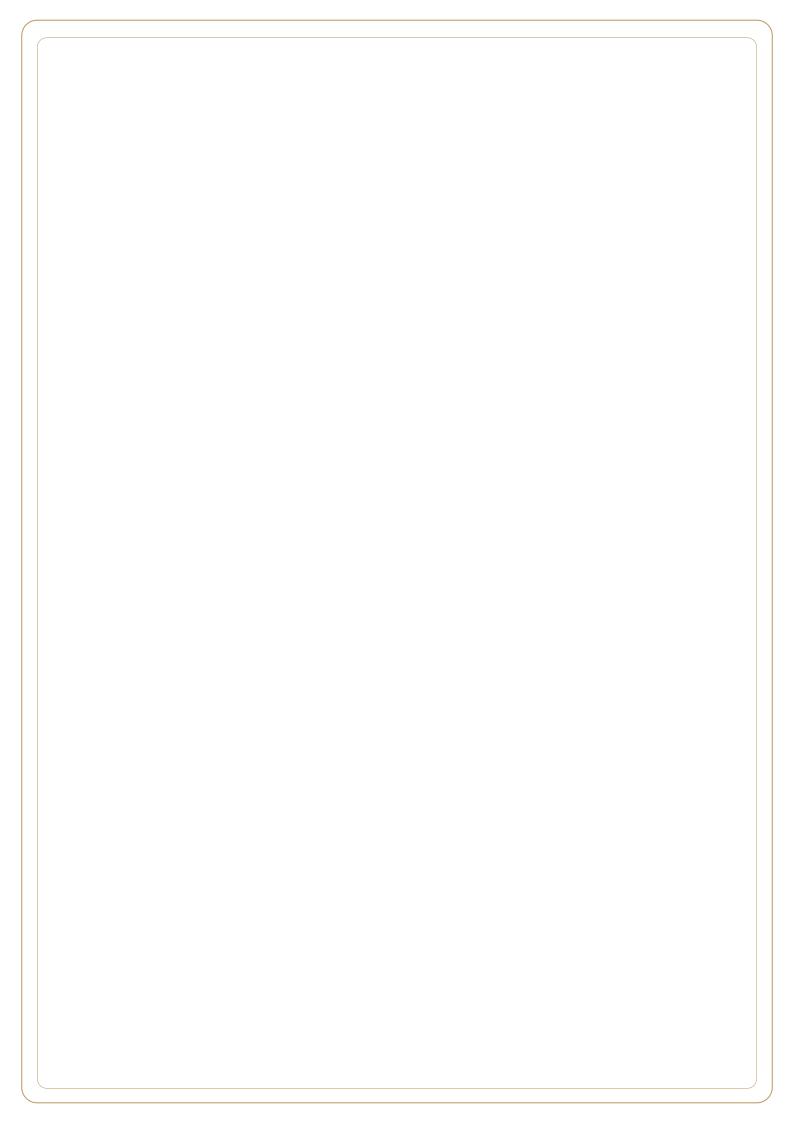
Following the grand reopening, we are delighted to welcome you once again with delicious food and drinks. This menu offers a taste of the dishes we serve for both lunch and dinner. Soon, we'll be expanding both the menu and the hotel even further

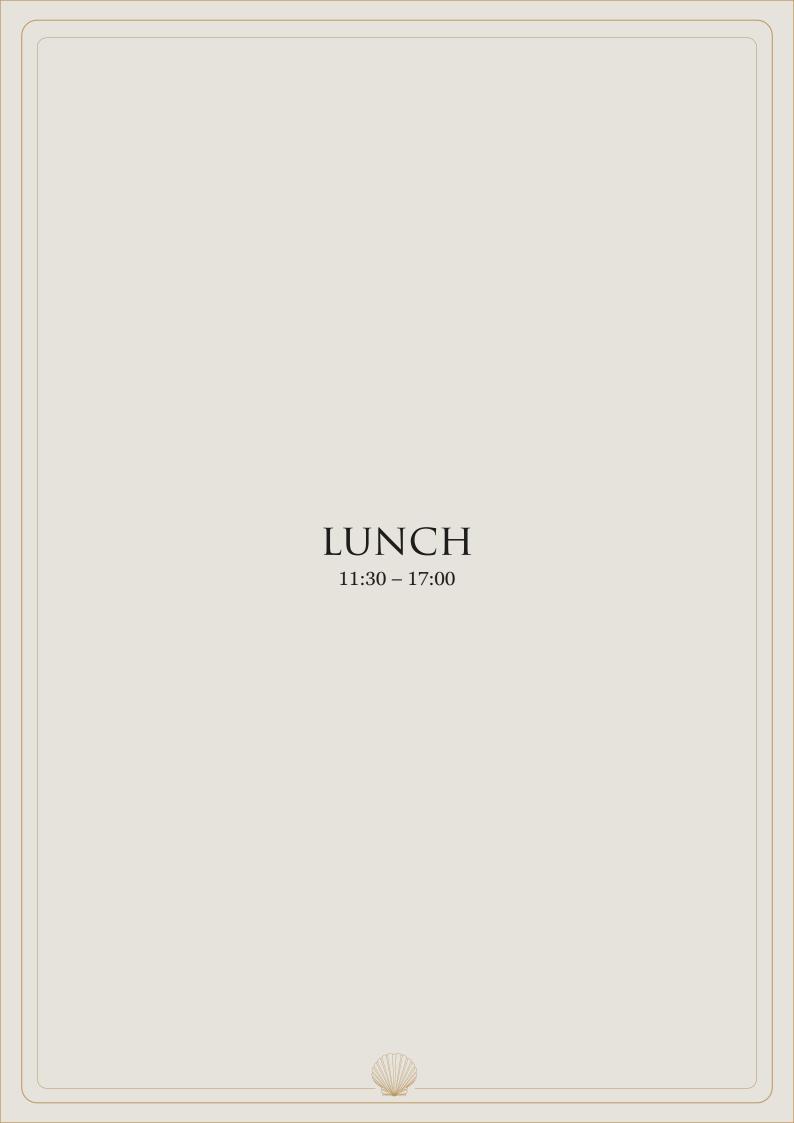
In the near future, you'll be able to visit us for any occasion. All right in the heart of nature—surrounded by water, polders, and canals. Discover the story of the region in the names found throughout the hotel. Enjoy breakfast, lunch, and dinner with personal service at Restaurant ZYLT. Or perhaps you'd prefer coffee and pastries at Café & Patisserie Zoetwaeter? Very soon, you'll also be able to sip sparkling cocktails at Bar 1480. And before the year is out, you can host inspiring meetings or unforgettable celebrations in one of our 11 versatile event rooms, each named after traditional Dutch fishing boats called botters. Next year, we'll be opening even more hotel rooms and the outdoor venue "de Zegen." No matter when you visit, you'll be pleasantly surprised by our warm hospitality and luxurious touches.

To pass on these unforgettable experiences and our spirit of hospitality to future generations, sustainability is key. The hotel now stands on a new, environmentally conscious foundation—built with certified timber, solar panels, an advanced sustainable energy system, a biodiverse garden, and more. So you can enjoy the luxury you've come to expect from Van der Valk, with peace of mind.

We wish you a delightful dining experience and look forward to welcoming you again and again.

Warm regards, Jan & Mireille





#### **SANDWICHES**

Kimchi tosti (v) Sourdough bread – Beemster cheese – kimchi – mayo – side salad with dressing	8
<b>Croque Monsieur</b> Sourdough bread – Beemster cheese – ham – mayo – ketchup – side salad with dressing	9
Croque Madame Sourdough bread – Beemster cheese – ham – fried egg – mayo – ketchup – side salad with dressing	10
Club sandwich Flaguette – bacon – grilled chicken – egg – tomato – butter lettuce – herb mayo – fries with mayo	15
Carpaccio sandwich Bread of choice – carpaccio – cherry tomatoes – arugula – pine nuts – Parmesan – truffle mayo	15
Smoked salmon sandwich Bread of choice – smoked salmon – herbed cream cheese – cucumber – red onion – crispy capers	15

 $\textbf{Choice of bread:} \ \text{Spelt bun} - \text{baguette} - \text{sourdough} - \text{sliced white or brown} - \text{gluten-free}$ 

#### **EGG DISHES**

Omelette (v option available) Sliced white or brown bread – traditional potato salad Choice of 3 add-ons: cheese – ham – bacon – mushrooms – onion	12
<b>Uitsmijter</b> (v option available) Sliced white or brown bread – traditional potato salad Choice of 3 add-ons: Beemster cheese – ham – bacon – roast beef	13
<b>Uitsmijter Katwoude</b> Sliced white or brown bread – Beemster cheese – ham – roast beef – traditional potato salad	13
Farmer's Omelette Eggs with potato - bacon - mushrooms - leek - bell pepper - onion	14

#### **SALADS**

Caesar salad (v) option available) ittle gem – chicken – anchovies – egg – pine nuts – croutons – Caesar dressing	16
Carpaccio salad Carpaccio – egg – sun-dried tomato – Parmesan – pine nuts – croutons – truffle mayo	17







### **SOEPS**

Tom Kha Kai Chicken - coconut milk - beech mushrooms - bean sprouts - spring onion - chili	8
Tomato soup © Sour cream - parsly	8
Onion soup © Cheese crouton - red wine	8

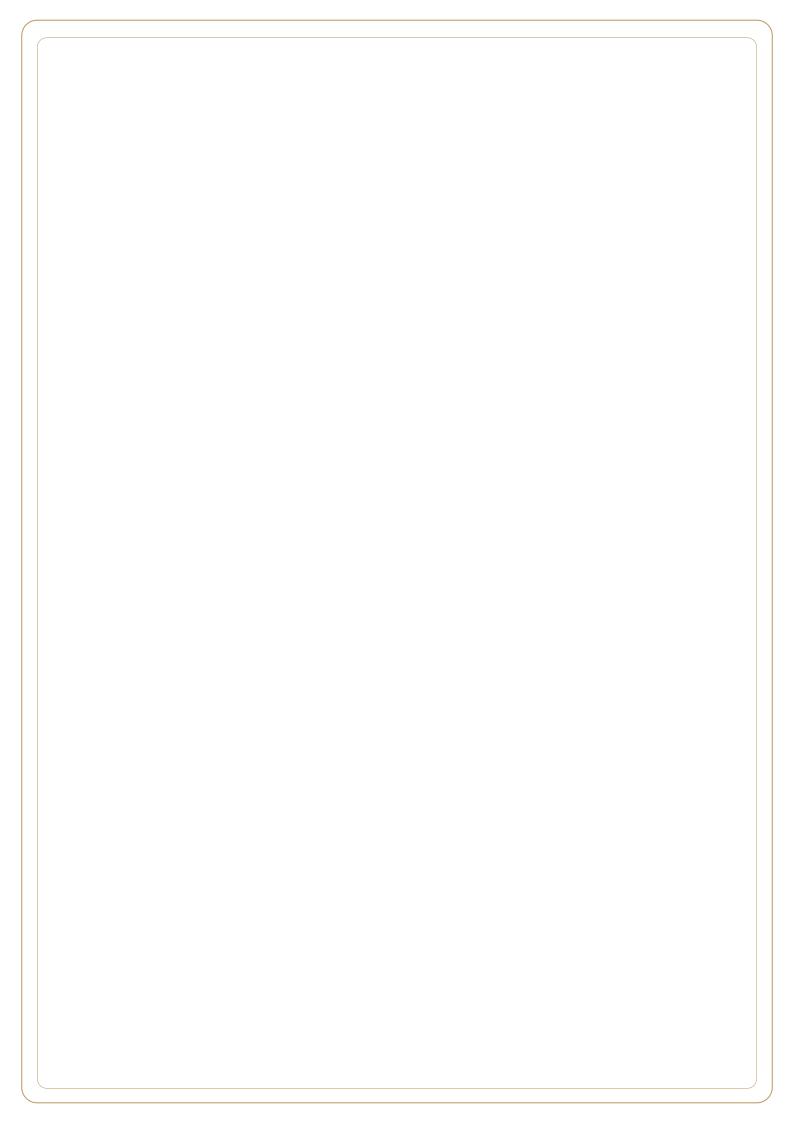
### **LUNCH DISHES**

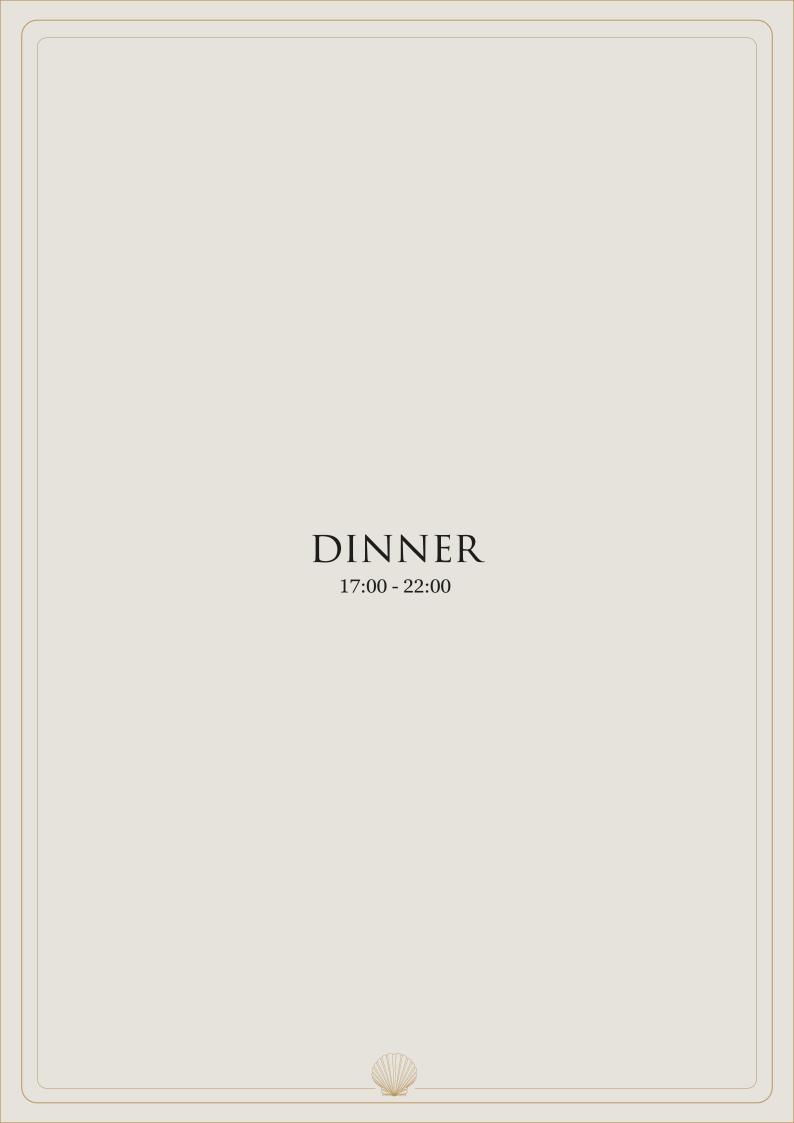
LUNCH DISHES	small	large
Croquettes Sliced white or brown bread – beef croquettes – little gem – mustard mayo		12
<b>Vegetarian croquettes</b> © Sliced white or brown bread – oyster mushroom croquettes – little gem – mustard mayo		12
12-uurtje Tomato soup – croquette sandwich – Beemster cheese & ham sandwich with fried egg		13
<b>Burger</b> (v) option available) Beef or vegetarian patty – cheddar – butter lettuce – tomato – pickle – red onion – burger sauce		21
Chicken Satay Noodle salad – atjar – crispy onions – prawn crackers – peanut sauce – fries with mayo		20
<b>Tournedos Katwoude</b> Onions – mushrooms – green asparagus – sauce of your choice – fries with mayo		33
Wiener schnitzel Lemon – roasted cherry tomatoes – green beans with bacon – sauce of your choice	18	22
<b>Dover sole</b> Red cabbage mash – butter & eek – fries with mayo	25	30
Spaghetti bolognese Spaghetti – ground beef – tomato sauce – finely chopped onion, carrot & celery		20
Mushroom pasta (v) Linguine – mixed mushrooms – creamy sauce – Parmesan		20

Choice of sauce: pepper – mushroom cream – stroganoff









#### **STARTERS**

Carpaccio Mixed greens – Parmesan – pine nuts – truffle mayo		15
Scottish Salmon Lemon – crème fraîche – red onion – crispy capers – dill		15
Burrata v Cherry tomatoes – walnut crouton crumble – balsamic crema – olive oil		14
Burrata with ham Pata negra – cherry tomatoes – walnut crouton crumble – balsamic crema – olive oil		17
Tom Kha Kai Chicken - coconut milk - beech mushrooms - bean sprouts - spring onion - chili		8
Tomato soup v Sour cream - parsley		8
Onion soup © Cheese crouton - red wine		8
MEAT DISHES	small	large
All meat dishes are served with fresh fries, mayo, and classic Valk-style apple compote with a cherry on top.		

a cherry on top.		
Chicken satay Noodle salad – atjar – crispy onions – prawn crackers – peanut sauce		20
Burger (v) option available) Beef or vegetarian patty – cheddar – butter lettuce – tomato – pickle – red onion – burger sauce		21
Wiener schnitzel Lemon – roasted cherry tomatoes – green beans with bacon – sauce of your choice	18	22
Pan-fried calf's liver Green beans with bacon – onions – sauce of your choice	20	25
<b>Spareribs</b> Ketjap – sambal – cocktail sauce – garlic sauce – side salad with dressing	19	26
Grilled chicken breast Roasted vegetables – béarnaise sauce		26
<b>Grilled medallion duo</b> Pork tenderloin & beef tenderloin – green asparagus – sauce of your choice		28
Tournedos Katwoude Onions – mushrooms – green asparagus – sauce of your choice		33

 $\textbf{Choice of sauce:} \ pepper-mushroom\ cream-stroganoff$ 





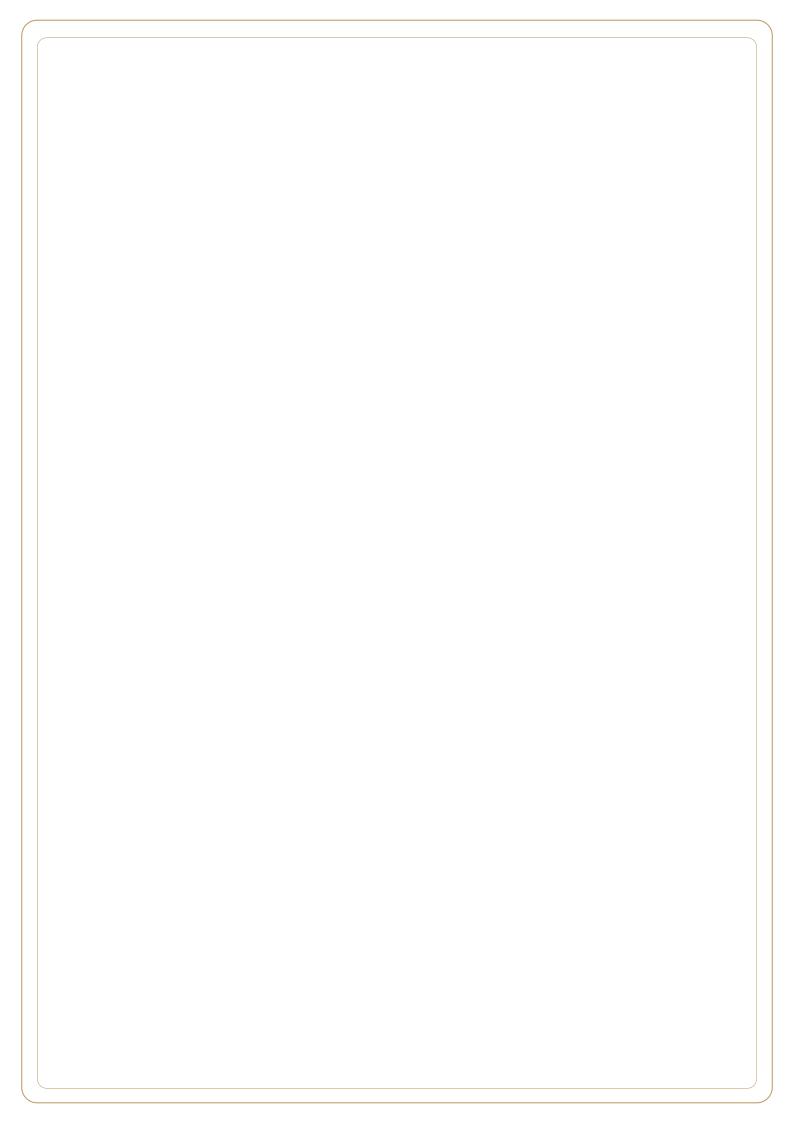


FISH DISHES	small large
All fish dishes are served with fresh fries, mayo, and classic Valk-style apple compote with a cherry on top.	
Grilled salmon Grilled vegetables – béarnaise sauce	23   28
Dover Sole Red cabbage mash – butter & eek	25   30
PASTA DISHES	
Spaghetti bolognese Spaghetti – ground beef – tomato sauce – finely chopped onion, carrot & celery	20
Mushroom pasta ♥ Linguine – mixed mushrooms – creamy sauce – Parmesan	20
DESSERTS	
Sorbet coupe (m) Mango sorbet - lemon sorbet	7
Dame blanche v Vanilla ice cream – whipped cream – warm chocolate sauce	8
Vanilla ice cream whipped cream v Whipped cream	3
Classic Valk sorbet © Vanilla ice cream – whipped cream – fruit – strawberry sauce	Ò
Café glacé v	Ģ





Vanilla ice cream – Tia Maria – mocha



## **BRUIS MENU**

With this festive menu, you'll enjoy three courses.
We honestly can't choose between all this deliciousness...
Would you mind choosing for us?

45

#### **Starters**

Carpaccio
Scottish salmon
Burrata (v)
Tom Kha Kai
Tomato soup (v)
Onion soup (v)

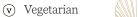
#### Mains

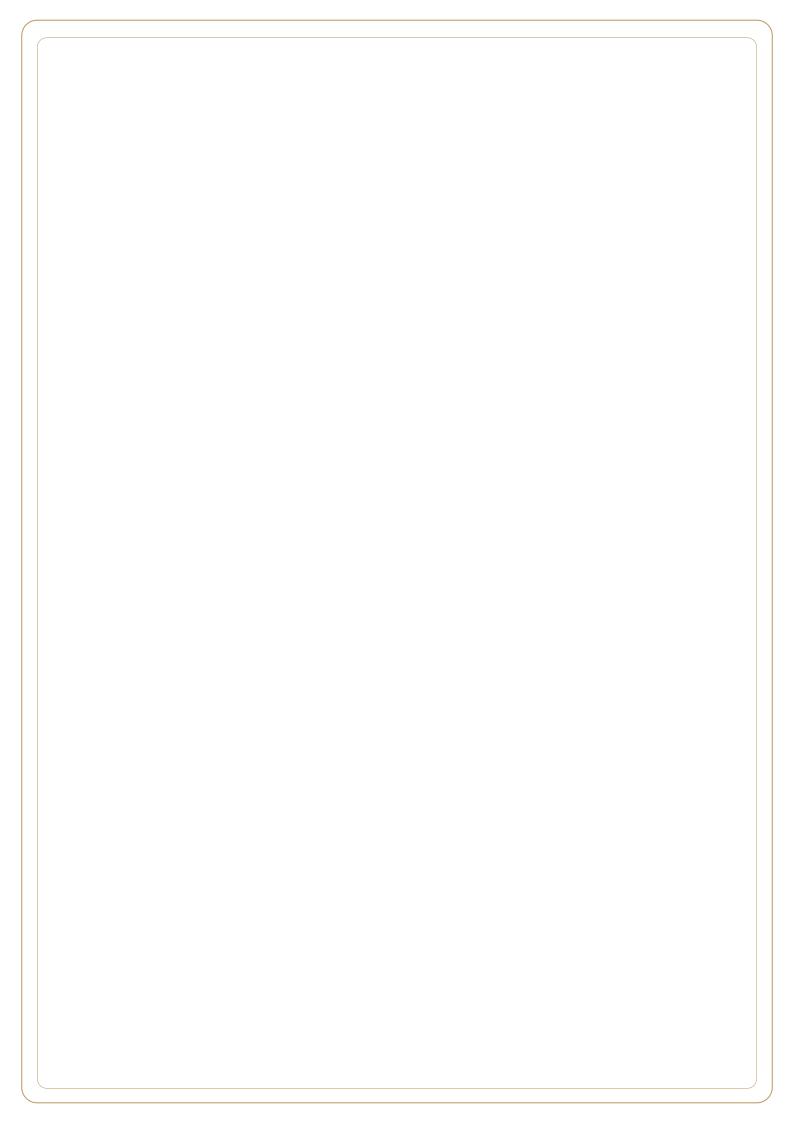
Wiener schnitzel
Spareribs
Grilled chicken breast
Duo of grilled medallions
Grilled salmon
Dover sole
Mushroom pasta (v)

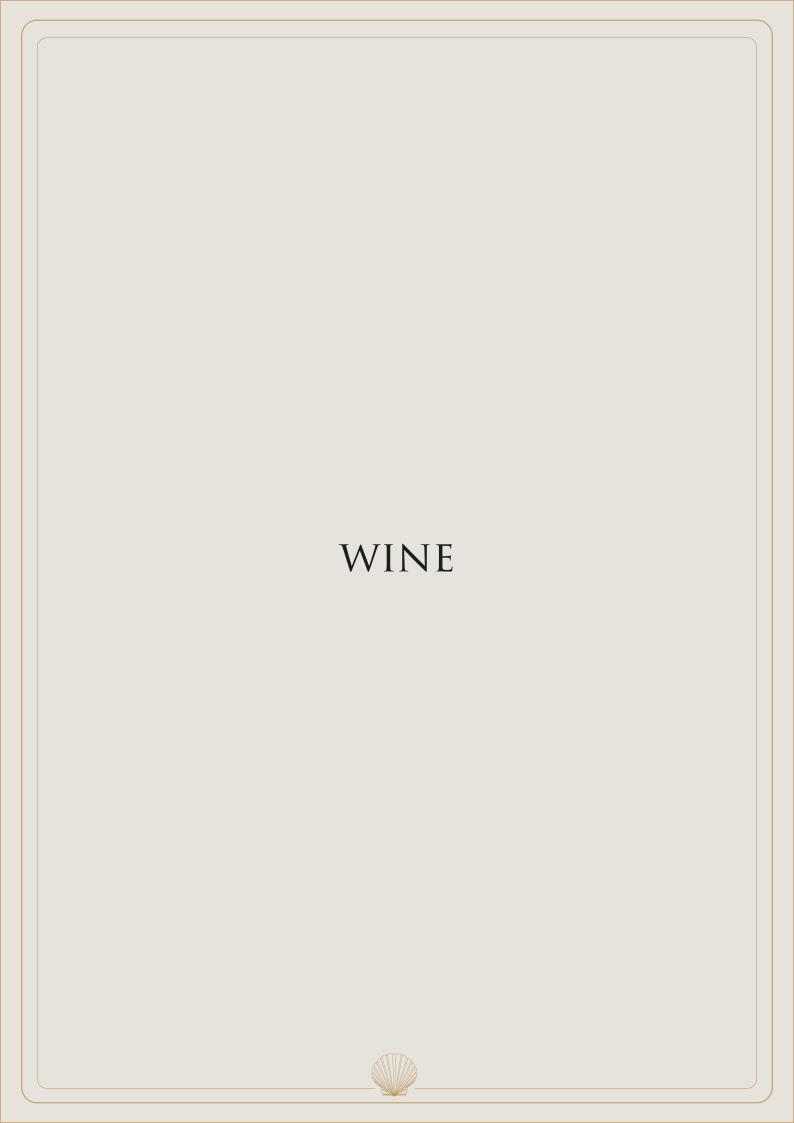
#### **Desserts**

Dame Blanche v
Vanilla ice cream whipped cream v
Classic Valk sorbet v
Café Glacé v









WHITE WINE	Glass	Bottle
<b>Luna de Ana</b> Spain - Verdejo	5	27
M-selection Moelleux (sweet) Chili - Airén	5,25	27,5
Casa Silva Chili - Chardonnay - Sémillon	5,5	30
Alto Bello Italy - Pinot Grigio	6,5	30
Sonsierra Spain - Viura	6,8	32,5
Vint United States - Chardonnay	7,5	35,5
<b>Domaine Daniel-Etienne Defaix</b> France - Chablis Vieilles Vignes	9	45

RED WINE	Glass	Bottle
Luna de Ana Spain - Tempranillo	5	27
Alto Bello Italy - Primitivo	5	27
1862 (zoet) Spain - Tempranillo	5,5	28
Staphyle Premium Argentina - Malbec	6,75	32,5
<b>Spier</b> South Africa - Merlot	6,65	33
Château Tayet Cuvée Prestige France - Merlot - Cabernet Sauvignon - Petit Verdot	8	38
Poderi del Paradiso - Chianti Colli Senesi Riserva D.O.C.G. Italy - Sangiovese	9	42,5



ROSÉ WINE	Glass	Bottle
Luna de Ana Spain - Bobal	5	27
By Ott France - Cinsault - Grenache - Mourvèdre - Syrah	8	40
<b>Miraval</b> France - Cinsault - Grenache - Rolle - Syrah	8	40
SPARKLING WINE	Glass	Bottle
<b>Jaume Serra</b> Spain - Cava	5,5	28
ALCOHOL-FREE	Glass	Bottle
White - Michel Schneider Germany - Chardonnay	5	27,5
Red - Michel Schneider Germany - Cabernet Sauvignon	5	27,5
Rosé - Michel Schneider Germany - Merlot - Cabernet - Chardonnay	5	27,5
Sparkling - Pizzolato Italy - Glera	6	28,5



